

MENU

STARTERS

CHANTARELLE SOUP L, G

Chantarelle cream soup, thyme foam and parsley root

8,90 / 13,90

BRUSCHETTA L

Brioche grilled in garlic oil, crayfish tails, asparagus, mango and blue cheese mousse

8,80

CLASSIC CEASAR L

Romaine lettuce, toasted organic brioche croutons, parmesan flakes and caesar dressing

10,40 / 14,40

ADD

Hand-peeled shrimps
Grilled chicken breast
5,90

KIDS (UNDER 13) PORTIONS ARE CHARGED AT HALF THE LIST PRICE.

MAIN COURSES

CHICKEN BREAST L, G

Grilled chicken breast, champignons, baby onions, black currant and thyme sauce and french fries

19,90

SALMON L, G

Grilled salmon fillet, cream of spinach, new potatoes and onions, honey-roasted root vegetable crisps

22,00

PEPPER STEAK 180G L, G

Grilled domestic tenderloin steak, brandy pepper sauce, roasted root vegetables and potatoes

36,50

SOMETHING SIMPLE

BEYOND BURGER L

100 % vegetarian burger patty and vegan toppings: cheese, chimichurri mayonnaise, crisp lettuce, tomato and pickled onion. Served with French fries and chimichurri mayonnaise dip

sauce
18,20

CLUB SANDWICH L

Our version of a classic: grilled chicken breast, country bread baked on stone, mayonnaise, avocado salsa, egg, crisp bacon, tomato and French fries

18,20

CLASSIC BURGER L

Grilled domestic Black Angus hamburger, organic brioche bun, the house dressing, mature cheddar and French fries

18,20

ADD

Bacon 1,90
Blue cheese 1,00
Extra patty 3,50

DID YOU KNOW, YOU CAN ORDER YOUR HAMBURGER WITH
A GLUTEN-FREE BUN?

DESSERTS

CLASSIC TRIFLE G

Grilled domestic Black Angus hamburger, organic brioche bun, the house dressing, mature cheddar and French fries

6,50

ICE CREAM

Vanilla G
Chocolate G
Strawberry G
Raspberry sorbet L

3,50

ADD

Chocolate sauce
Strawberry sauce
Caramel sauce
Nuts
Meringue

0,80 / KPL

WOULD YOU LIKE A CUP OF COFFEE?
WE SERVE RESPONSIBLY PRODUCED, ORGANIC FAIRTRADE COFFEE.